

AMENDMENTS TO THE CLAIMS

Please amend the claims by replacing the original claims with the following listing of claims.

LISTING OF THE CLAIMS:

Claims 1-5 (Canceled).

6. (Currently amended) A food according to claim 22 wherein at least one component of said food includes ~~comprising~~ an admixture of konjac glucomannan and animal based protein concentrate in a varying ratio by volume which admixture has been heated to above 100 degrees Celsius.

7. (Canceled)

8. (Original) A food as in claim 6 wherein said animal based protein concentrate is selected from the group consisting of fish protein concentrate, eggs, pork rinds, pork, beef, chicken, and turkey.

9. (Previously presented) A dough according to claim 22 comprising:

- konjac glucomannan and
- animal based protein concentrate, wherein gas bubbles have been introduced into said dough using mechanical and/or chemical methods.

10. (Original) A dough as in claim 9 wherein said mechanical methods comprise pressurization of said dough.

11. (Previously presented) A dough as in claim 9 wherein said mechanical methods comprise high speed whipping of said dough.

12. (Previously presented) A dough as in claim 9 wherein said chemical methods comprise balling soda and/or baking powder.

13. (Previously presented) An imitation seafood according to claim 22 comprising:

- konjac glucomannan;
- animal based protein concentrate;
- predetermined seafood flavoring; and,
- binding agents.

14. (Original) An imitation seafood as in claim 13 wherein said predetermined seafood flavoring is selected from the group consisting of crab, lobster, scallops, and shrimp.

15. (Previously presented) An imitation seafood as in claim 13 wherein said one or more binding agents are selected from the group consisting of edible glues.

16. (Original) An imitation seafood as in claim 13 wherein said seafood is in sheet form.

17. (Previously presented) An imitation seafood as in claim 16 wherein said seafood in sheet form further comprises a layer of konjac and a layer of animal based protein concentrate.

18 – 20. (Canceled)

21. (Withdrawn) A method for losing weight comprising ingesting a food according to claim 22.

22. (Currently amended) A food product which is selected from the group consisting of:

a) a food comprising a texturized additive, said texturized additive comprising an admixture of konjac glucomannan and animal based protein concentrate;

b) a dough comprising an admixture of

- konjac glucomannan and
- animal based protein concentrate,

wherein gas bubbles have been introduced into said dough using mechanical and/or chemical methods; and

c) an imitation seafood comprising an admixture of

- konjac glucomannan and

a fish based protein;

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said additive with a predetermined texture, which admixture has been heated to above 100 degrees Celsius, wherein said predetermined additive texture consists of an improved texture for facilitating use of said additive admixture as a component of said food product.

23. (Previously presented) A food product according to claim 22 further comprising insoluble fiber.

24. (Previously presented) A food product according to claim 23 wherein the insoluble fiber comprises cellulose.

25. (Previously presented) A food product as in claim 22 wherein said animal based protein concentrate is eggs.

26. (Previously presented) A food product comprising konjac glucomannan and insoluble fiber, which food product contains essentially no animal based protein.

27. (Previously presented) The food of claim 6, wherein the ratio of konjac glucomannan to animal based protein concentrate is from about 10:1 to 5:1.

28. (Previously presented) The imitation seafood of claim 13, wherein konjac glucomannan is present in an amount greater than the amount of any sugars or starches.

29. (Previously presented) The imitation seafood of claim 13, wherein said product is a sugar-free product.

30. (Previously presented) The imitation seafood of claim 29, wherein said product is a starch-free product.

31. (Previously presented) A food product which is selected from the group consisting of:

a) a food comprising an admixture of konjac glucomannan and animal based protein concentrate;

b) a dough comprising an admixture of

- konjac glucomannan and

- animal based protein concentrate,

wherein gas bubbles have been introduced into said dough using mechanical and/or chemical methods; and

- c) an imitation seafood comprising an admixture of

- konjac glucomannan

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a varying ratio by volume which provides a predetermined texture, which admixture has been heated to above 100 degrees Celsius, and wherein the ratio of konjac glucomannan to animal based protein concentrate is from about 10:1 to 5:1.

32. (Previously presented) The food product of claim 22, wherein the food product is an individual serving and wherein the food product contains less than 5 grams of net carbohydrates.

33. (Previously presented) The food product of claim 13, wherein said binding agents consist of one or more compounds which do not comprise starch.

34. (Previously presented) The food product of claim 31, wherein said binding agents are selected from the group consisting of phosphate containing compounds and protein-based glues.

35. (New) The food product of claim 31,

wherein said protein is a flour containing animal based protein.

36. (New) A food product containing:

at least one food-forming first component comprising a texturized additive of a mixture of konjac glucomannan and animal based protein concentrate, said

texture of said texturized additive having properties corresponding with heat treating said konjac glucomannan and said animal based protein concentrate together to a temperature of over 100 degrees.